

THE BLEND 48% MERLOT 32% CABERNET SAUVIGNON 14% CABERNET FRANC 4% MALBEC 2% PETIT VERDOT

Harvest Date

Begin October 7, 2017

Aging

20 months in French Oak Barrels, 48% new, 52% old

Cases Produced

2,708

Price

\$49.99 + tax & deposit

pH 3.8

Acidity 5.4q/l

R.S. 0.0g/l

Alcoho

Alcohol 14.2%

LAUGHING STOCK VINEYARDS

PORTFOLIO 2017



ALSO AVAILABLE

Magnum \$109.99 + tax & deposit

Double Magnum \$219.99 + tax & deposit

Wine Profile

Just like a finely balance stock portfolio, putting together a blended wine takes finesse and judgement so that the experience of the whole will be greater than the sum of the individual parts. Our Portfolio is a wine that marries the art and science of winemaking with a blend of Bordeaux varietals. For the past decade, Portfolio has routinely won top accolades from wine competitions and wine critics alike: a proven chart-topper.

Aromas of tobacco leaf, cedar box, leather and vanilla bean greet you. On the palette, this wine hints at blackberry, dark cherry with a touch of all spice. The bold tannins and balance of fruit and acidity will make this a great wine for ageing 7-10 years. We would expect nothing less from Portfolio.

Winemaking Notes

The 2017 vintage combines the five classic varietals: 48% Merlot, 32% Cabernet Sauvignon, 14% Cabernet Franc, 4% Malbec, and 2% Petit Verdot to create a multilayered, complex wine.

Using double sorting tables to sort grapes first by cluster and then by berry allows us to put meticulous attention on using only the best grapes in our wines. The fermentation takes place in stainless steel tanks as well as in oak. Portfolio sees 20 months in French oak barrels with 48% new French oak and 52% second fill French oak.

Vintage Notes

2017 brought some wild weather. One of the coldest winters we've experienced in years gave way to a cool, wet Spring. Although there was flooding in the Okanagan, it was followed by 54 straight days with no rain. The hot, dry summer allowed fruit development to catch up from its late start and created smaller more concentrated grapes. Fall weather cooled down quickly, but we were able to bring in our fruit prior to any risk of frost. Overall, expect ripeness and weight to the wines, while still retaining bright fruit flavours.

Vineyards

Sourced from 3 sites on the Naramata Bench and from the Perfect Hedge Vineyard in Osoyoos.

